



Secrets de Chai, AOP Chinon, Rouge, EXPORT

AOP Chinon, Vallée de la Loire et Centre, France

PRESENTATION

Yohann GASNIER, cellar master at La Cave Robert & Marcel

“Born from a family from the Loire Valley and Belfort, I did not grow up in the wine world. After a few experiences, my passion for wine was born and confirmed. Following a degree in plant bioengineering, I discovered the profession of oenologist and naturally turned to a DNO in Bordeaux. I discovered the Saumur region thanks to a friend and fell in love with the region and its wines, but I did not stay and set off on an adventure again. I discover the Loire, the Charentes, New Zealand, Beaujolais but I finally return to the sources, to Saumur. »

LOCATION

The vines are located in the heart of the town of Chinon.

TERROIR

The vines are planted on a gravel pit terroir.

WINEMAKING

Harvest of grapes with aromatic profiles of ripe fruit type.

Hot post-fermentation vinification to enhance the aromatic intensity, fat and tannins.

AGEING

Aging in our cellars for 8 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve this wine slightly chilled (12-14°C).

VISUAL APPEARANCE

Ruby color with purple highlights.

AT NOSE

Nose offering aromas of fresh red fruits (raspberry, redcurrant).

ON THE PALATE

Frank, supple attack with notes of cherry. On the palate, it is a fruity and supple wine, with a warm and lingering finish.

FOOD PAIRINGS

Depending on your desires, pair this wine with an assortment of raw vegetables, a game terrine, pan-fried or grilled white meats.

